



Gluten-Free Holiday Cake with Cranberry Sauce

 Vegetarian

READY IN



65 min.

SERVINGS



16

CALORIES



158 kcal

DESSERT

Ingredients

- ☐ 15 oz betty crocker's cake mix gluten free yellow
- ☐ 1 box vanilla pudding instant (4-serving size)
- ☐ 0.7 cup water
- ☐ 0.5 cup butter melted
- ☐ 1 teaspoon rum extract
- ☐ 1 teaspoon vanilla
- ☐ 0.3 teaspoon nutmeg

- ☐ 3 eggs
- ☐ 1.3 cups sugar
- ☐ 2 tablespoons cornstarch
- ☐ 1.5 cups cranberries fresh
- ☐ 0.5 cup orange juice fresh
- ☐ 1 teaspoon orange zest grated
- ☐ 0.1 teaspoon nutmeg

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 325°F. Grease 12-cup fluted tube cake pan with shortening or cooking spray.
- ☐ In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 1 minute. Spoon into pan; spread evenly in pan.
- ☐ Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pan. Cool completely, about 1 hour.
- ☐ Meanwhile, in 2-quart saucepan, mix sugar and cornstarch.
- ☐ Add cranberries and orange juice.
- ☐ Heat to boiling over high heat. Reduce heat to medium. Cook 7 to 8 minutes, stirring frequently, until mixture is thick and all cranberries have popped open. Stir in orange peel and 1/8 teaspoon nutmeg.
- ☐ Serve warm cranberry sauce with cake.

Nutrition Facts



 **PROTEIN 3.03%**  **FAT 37.11%**  **CARBS 59.86%**

Properties

Glycemic Index:22.32, Glycemic Load:11.68, Inflammation Score:-2, Nutrition Score:1.7973912824755%

Flavonoids

Cyanidin: 4.35mg, Cyanidin: 4.35mg, Cyanidin: 4.35mg, Cyanidin: 4.35mg Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 4.61mg, Peonidin: 4.61mg, Peonidin: 4.61mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.93mg, Hesperetin: 0.93mg, Hesperetin: 0.93mg, Hesperetin: 0.93mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.63mg, Myricetin: 0.63mg, Myricetin: 0.63mg, Myricetin: 0.63mg Quercetin: 1.41mg, Quercetin: 1.41mg, Quercetin: 1.41mg, Quercetin: 1.41mg

Nutrients (% of daily need)

Calories: 158.25kcal (7.91%), Fat: 6.66g (10.24%), Saturated Fat: 3.92g (24.53%), Carbohydrates: 24.17g (8.06%), Net Carbohydrates: 23.74g (8.63%), Sugar: 21.49g (23.87%), Cholesterol: 45.94mg (15.31%), Sodium: 96.47mg (4.19%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 1.22g (2.45%), Vitamin C: 5.36mg (6.5%), Vitamin A: 243.52IU (4.87%), Selenium: 2.8µg (4%), Vitamin B2: 0.05mg (2.85%), Vitamin E: 0.38mg (2.52%), Phosphorus: 20.78mg (2.08%), Manganese: 0.04mg (2.04%), Vitamin B5: 0.18mg (1.77%), Fiber: 0.42g (1.68%), Folate: 6.58µg (1.65%), Vitamin B12: 0.09µg (1.42%), Vitamin B6: 0.02mg (1.15%), Iron: 0.2mg (1.13%), Vitamin D: 0.17µg (1.1%), Potassium: 38.43mg (1.1%)